

Oatmeal Cherry Cookies

Source: *Cooking Pleasures Magazine*, 2009

Ingredients	24 (4-inch)	48 (4-inch)	96 (4-inch)
Butter, unsalted	1 c	2 c	4 c
Sugar, granulated	2/3 c	1-1/3 c	2-2/3 c
Sugar, brown	1 c	2 c	4 c
Eggs, large	2	4	8
Salt	0.5 tsp	1 tsp	2 tsp
Vanilla extract	1 tsp	2 tsp	4 tsp
Baking Powder	2 tsp	4 tsp	8 tsp
Flour, all-purpose	1.5 c	3 c	6 c
Old-fashioned Rolled Oats	3 c	6 c	12 c
Cherries, dried	1.5 c	3 c	6 c

Directions

- Preheat oven to 375°.
- Line 3 to 4 baking sheets with parchment paper.
- Melt butter and set aside to cool.
- In large bowl, whisk together melted butter, brown sugar and sugar.
- Whisk in eggs and vanilla until well-blended.
- In medium bowl, whisk together flour, baking powder and salt.
- Stir into butter mixture.
- Stir in all remaining ingredients.
- Use #16 cookie scoop or 1/4 cup measure to scoop dough; place on baking sheets, leaving at least 3 inches between cookies.
- Flatten gently into 3-inch rounds.
- Bake 12 to 15 minutes or until light golden brown around edges but still pale in center and slightly soft.
- Remove from oven; immediately slide parchment paper onto wire racks to cool.